



EVENTS PACKAGE 2024

HUMBERSTONE



The HUMBERSTONE is a full-service, modern, South Coast Niagara culinary space designed for celebrations, gatherings and curated experiences for up to 100 guests.

The HUMBERSTONE is a warm, intimate event venue, featuring a cocktail lounge, herringbone bar, oak benches, tiled lobby, bright dining room, modern ash tables, accessible entrance and facilities, and outdoor patio with a seasonal fire pit.

Whatever your reason for celebrating, you can trust that our professional service team will work with you to develop, support, and implement your event vision.

At the HUMBERSTONE, we celebrate the art of global hospitality and deliver memorable international food experiences. Let's celebrate!

EVENT PLANNING

EVENT SET UP

The HUMBERSTONE can be set up in a variety of ways to accommodate group sizes and needs including:

- 6 -72 inch tables for 36 seats on perimeter of room
- Main table in centre of dining hall
- Four standing round high tops for cocktail receptions
- Seated small round tables for 10+ in cocktail lounge
- Concert style seating for presentations
- Seasonal outdoor patio for 20+
- Seasonal firepit
- Welcome and gift tables

GUEST CAPACITY

- The HUMBERSTONE can comfortably accommodate 80- 100 guests
- Indoor seating capacity is 65 guests
- Cocktail reception for 80-100 guests

WHAT TABLE ITEMS ARE PROVIDED?

- Short votive candles
- Water carafes with fresh citrus
- White plates, polished cutlery and glassware
- Clients are responsible for any additional décor, linens and flowers.
- Our team can connect you with local vendors upon request



EVENT PLANNING



WILL I HAVE ACCESS TO THE SPACE PRIOR TO THE EVENT?

- Guests will have a two hour window for decorating / rehearsal prior to the event
- Bookings include a four-hour event window on the day of the celebration

WHAT AUDIOVISUAL SERVICES ARE OFFERED?

- AV projector, microphone & speaker

IS THERE SPACE FOR LIVE MUSIC/DJ?

- Yes there is a 10 x 10 space available. We also offer speakers to connect a playlist via bluetooth

IS THE HUMBERSTONE ACCESSIBLE?

- Yes. We have accessible entryways, seating areas and restroom facilities

IS THERE PARKING?

- Yes. In addition to 15 spots beside the HUMBERSTONE, guests receive a parking map to nearby parking areas.

IS THERE ACCOMMODATION?

- Yes. We have a two-bedroom guest suite available to rent. Search The Poco on Airbnb for more details

MENU PACKAGES

LUNCH BUFFET \$45

CHOOSE FIVE

Vietnamese Bahn Mi Sandwich w/ pork/tofu/chicken, cilantro, pickled veg on baguette/lettuce wrap (GF)

Tamago Japanese egg salad on bread/lettuce wrap (GF)

Cuban Sandwich ham, pork, cheese & pickle

Spicy Crab Roll avocado, crab, mayo, sesame & nori (GF)

Avocado Chicken Sandwich on bread/lettuce wrap (GF)

East Coast Ciabatta beef & lamb w/ lettuce & toum

Sobo/Kimchi Pockets smoked salmon/kimchi w/rice (GF)

Chicken or Beef Satay with peanut sauce (GF)

Green Garden Salad w/ ginger dressing

SWEET

Cheesecake & Coffee/Tea



Price per person excludes HST and 18% gratuity.

CELEBRATION BRUNCH BUFFET \$55

WELCOME BAR

Mimosa
Fruit platter & pain au chocolat

MAINS: (Choose four)

Breakfast Burrito
Monte Christo Sandwich
Avocado Chicken Sandwich
Vietnamese Bahn Mi
Green Garden Salad with ginger dressing

SWEET

Cheesecake & Coffee/Tea

PLATED CELEBRATION BRUNCH \$65

WELCOME BAR

Mimosa
Fruit platter & pain au chocolat

MAINS

Choice of:

Smoked Salmon Eggs Benny
French toast and Lanark Highlands Maple Syrup
Yogurt Chia Granola Parfait & Fresh Juice

SWEET

Cheesecake & Coffee/Tea



Price per person excludes HST and 18% gratuity.

APPETIZER BUFFET RECEPTION \$42

CHOOSE EIGHT (8)

Kimchi or Sobo Pockets

tofu pocket with salmon/kimchi (GF)

Gyoza

veggie/ or pork (potsticker dumpling)

Samosas

Indian spiced potato + veggies (vegetarian)

Baked Wings

Tandoori, Korean, or Jerk (GF)

Crab puff

Crab and cream cheese in a tortilla

Stuffed mushroom

Crab rangoon stuffed mushrooms (GF)

Spring Rolls

(veggie)

Spinach and Artichoke Dip

with tortilla chips (GF)

Chicken or Beef Satays

with peanut sauce (GF)

Green Salad

with lemon ginger dressing (GF)

+

Sweet

Cheesecake & Coffee/Tea



Price per person excludes HST and 18% gratuity.

APPETIZER & MAINS BUFFET \$55

CHOOSE FIVE (5)

Chicken/Beef Satays
with peanut sauce (GF)

Kimchi or Sobo pockets
salmon/kimchi inari (GF)

Gyoza
veggie/pork (potsticker)

Antojitos:
bean, cheese, pepper
tortilla

Veggie Samosas
Indian spiced potato

Baked Wings
Tandoori/Korean/ Jerk (GF)

Stuffed Mushroom
Crab Rangoon Mushroom
(GF)

Veggie Spring Rolls
with Thai chili sauce

Mango Salad (GF)
spicy mango, lemongrass
(GF)

CHOOSE THREE (3)

Chicken Pad Thai
rice noodles w/tofu (GF)

Butter Chicken
served over rice (GF)

Thai Yellow/Green Curry
w/ chicken/ beef/ tofu (GF)

Peanut Curry
w/chicken/beef/tofu & rice
(GF)

Korean Beef Noodles
soy, ginger noodles w/ rice

Vegan Chana Masala
chickpea curry (GF)

Tacos al Pastor
w/pork, cilantro &
pineapple salsa (GF)

+
Sweet
cheesecake, coffee/tea



Price per person excludes HST and 18% gratuity.

PLATED DINNER \$75

WELCOME BAR

Welcome cocktail
Chef selected apps

MAINS

Choice of:

Miso Black Cod/Eggplant
Thai Salmon/Tofu curry
Rogan Josh Lamb Pop
Moroccan Chicken
Thai Beef Tenderloin

SWEET

Cheesecake & Coffee/Tea

WINE PAIRING: +\$35 PER PERSON



Price per person excludes HST and 18% gratuity.

CORPORATE BREAKFAST \$25

WELCOME BAR

Coffee, tea, juice, yogurt, fruit

MAINS

Breakfast Burrito-Eggs/Tofu, avocado and salsa
Breakfast Bahn Mi- w/ egg/tofu, cilantro & pickled veg
Monte Christo - ham, turkey and Swiss cheese
Fruit, Yogurt & Granola

SWEET

Coffee/tea & baked treat

HALF- DAY MEETING \$450

FULL- DAY MEETING \$800

WEEKDAY

INCLUSIONS:

Capacity of 8- 45 people
Exclusive use of dining room
AV equipment

Add ons: minimum guests 10

Continental Breakfast: \$15
Buffet Breakfast \$25
Buffet Lunch: \$30
Cooking Demo: \$20
Plated lunch with wine pairing: \$65
Coffee/tea service \$15



Price per person excludes HST and 18% gratuity.

COOKING CLASSES

MEXICAN
CARIBBEAN
JAPANESE
THAI
INDIAN
KOREAN
INDONESIAN
VEGAN/VEGETARIAN
SOUTHERN
NIAGARA

Formats*

Public & Private available
Cooking Demo
Hands on- 60 mins + meal
Hands on- 120 mins + meal
Private Chefs Table

***INQUIRE FOR PRICING**

Minimum guests 10

Wine pairing: +\$35 per person

Price per person excludes HST and 18% gratuity.



FOOD & BEVERAGE PLANNING

At the HUMBERSTONE we love a great cocktail and fine wine! Our bar is stocked with local craft beer, wine and spirits. We offer a number of Beverage Agreements for guests as follows.

BEVERAGE AGREEMENTS

- Celebration Option:/Welcome cocktail (\$9/per person)
- Group Tab: Client is invoiced total of bar consumption
- Cash Bar: Individual guests run tabs and settle with the house during event
- Open Bar: \$45/per person (all you can drink)
- Non-alcoholic drinks are included in food per/person price

HOW ARE DRINKS CHOSEN?

Wine, liquor, and beer are selected from the current restaurant list and include many Niagara brands. Please advise us of your preferences and we will be happy to find a comparable item from our list.

CAN I BRING MY OWN ALCOHOL?

- Wine is permitted. A corking fee of \$20/per 750 ml bottle applies
- The HUMBERSTONE staff complies with all regulations regarding liquor laws and the responsible service of alcohol to our patrons





CAN YOU DO SPECIAL MENUS FOR DIETARY RESTRICTIONS?

- Yes, we offer vegan, vegetarian and gluten free menu options

DO THE MENUS CHANGE?

- The event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Menus can be modified for dietary restrictions

WHEN DO MENUS NEED TO BE SELECTED?

- Plated menus require RSVP with selection a minimum of 14 days in advance

CAN I BRING MY OWN DESSERT?

- Yes, if it is a dessert that requires plating and cutlery a \$2/charge per guest will be added to client invoice

WHAT ARE YOUR HOURS OF OPERATION?

- Breakfast from 8 am
- Brunch from 10 am
- Last call is approximately 11:00 pm, with party closure by midnight

PRICING AND INVOICING

HOW ARE COSTS DETERMINED?

Charges for your event are based on the total food and beverage sales, plus applicable rental fee, government taxes (13%), and gratuity (18%).

IS THERE A MINIMUM SPENDING REQUIREMENT?

All bookings include a four hour rental and have a minimum spend of:

- Daytime/weeknight \$1600 CAD
- Evening (Fri/Sat) \$2200 CAD
- If client does not meet minimum spend on food and beverage, a rental fee of the difference is applied to invoice
- Minimum spend does not include tax or gratuity

HOW FAR IN ADVANCE DO I NEED TO BOOK?

A minimum of seven days.
Celebrations of life can be accommodated quickly.

DEPOSIT & TERMS

A \$500 deposit is required to book the HUMBERSTONE. Deposits are non-refundable.

By making a deposit to the HUMBERSTONE you are agreeing to the term set out in this event package.

IS THERE A CANCELLATION FEE?

- Cancellations made within 48 hours of your event date will be charged 50% of the total estimated food bill.
- Food quantities are considered firm at 72 hours prior to the event date according to guest count

WHEN WILL I BE SENT THE FINAL INVOICE?

- The final invoice, based on the minimum food and beverage spend/total number of consumed beverages will be sent to the client within one (1) week of the event.
- Invoices must be paid to the Humberstone/Smokin'Buddha within one (1) week of receipt
- We accept all major credit cards, debit cards, and cash

thehumbly

Testimonial

"THE SPACE WAS BEAUTIFUL, THE STAFF WENT OUT OF THEIR WAY TO MAKE US FEEL WELCOME AND WERE INCREDIBLY PERSONABLE... WHILE I WAS ENJOYING THE DELICIOUS VEGAN SAMOSAS, THE WAITRESS BROUGHT A SPECIAL VEGAN DISH TO OUR TABLE THAT THE CHEF HAD JUST PREPARED ON THE SPOT AND LET ME TELL YOU IT WAS INCREDIBLE. I AM SO GENUINELY IMPRESSED WITH THIS BUSINESS AND THE LEVEL OF CARE AND PASSION FROM THE STAFF"





HUMBERSTONE

• EVENT HALL •

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